

Kaapzicht Chenin Blanc 2008

main variety Chenin Blanc

vintage 2008

analysis alc: 12.88 | ph: 3.17 | rs: 3.2 | ta: 6.1

type White

producer Kaapzicht Wine Estate

style Dry

winemaker Charl Coetzee

wine of Stellenbosch

tasting notes

2008 Michelangelo International Wine Awards - Gold medal

Fresh guava and green apple flavours with a lovely fresh streak of lime; easy drinking with an attractive well rounded finish; perfect as an aperitif or with gently spiced dishes

Elsie Pels - Cape Wine Master

ageing potential

2 - 4 years

blend information

100% Chenin Blanc

in the vineyard

Vines planted in weathered granite topsoil and crumbly clay sub-soil.

about the harvest

Grapes were harvested cool, harvest stopped at 25° C. Yield of 10 tons/ha.

in the cellar

Made reductively. Grapes were harvested cool. We stopped harvesting at 25° C. Grapes were given ± 8-10 hours skin contact. Enzymes were used to help extract flavours while on the skins. VIN 13 Yeast was used.

